



dinner service

friday, march 13th

small plates

soup

creamy fish chowder 14

tilefish head and lobster broth / golden tilefish chunk / carrots, onion and garlic / parsley / tarragon

salad

mixed green salad 12

organic farm greens (quindocqua farms, marion station, md) / red wine pickled onion / cucumber / cherry tomato / candied pecans / blueberries / honey mustard chardonnay vinaigrette (GF, V, VG*, N*)

make it a meal by adding:

jumbo lump crab cake...22 / crispy oysters...18 / organic chicken breast (bell & evans, fredericksburg, pa)...10 / swordfish...18 / golden tilefish...18

N*, GF*, V*, VG* = meets dietary restrictions with a modification.

steamers

white wine, chili flake, lobster, garlic and butter broth with garlic oil brushed ciabatta (crack of dawn bakery, berlin, md)

steamed shrimp half 16 | full 32

jumbo gulf / old bay / cocktail

middleneck clams (12) 16

(toms cove, chincoteague, va) / smoked kielbasa (leidy's farm, harleyville, pa)

mussels 16

PEI mussels / andouille (leidy's farm, harleyville, pa)

stuffed avocado 24

SPICY crab salad (mary ellen crab, hoopersville, md) / beach traffic beer battered avocado (big oyster brewing co, rehobeth beach, de) / miso caramel / tobiko

seared u/12 scallops (4) 21

house rub / jerk cheddar grits / spiced blueberry glaze

shrimp and lobster dip 21

gulf shrimp / lobster / old bay cheddar (chesapeake bay farms, pocomoke, md) cream cheese dip / multigrain bread boule (crack of dawn bakery, berlin, md)

truffalo brussels 18

sautéed brussels / sweet potato and carrot / crispy bacon / truffle ranch / gorgonzola / shark bite buffalo / candied pecans (GF*, V*, VG*)

crispy oysters 18

country fried oysters (chincoteague, va) / jalapeno tartar / red wine pickled onions / fresh blue berries

raw oysters 15

(oyster bay, va) ½ shell / cocktail / lemon

entrées

make any meal a surf n' turf – *crispy oyster...15 / crabcake...22 / crispy shrimp...15*

filet “never ever” 7^{oz} dry aged angus beef filet (roseda farms, monkton, md) / grilled asparagus / roasted garlic parmesan mashed potato / irish whiskey onion jus **56**

seared duck seared duck breast / blueberry bourbon glaze / sweet potato, carrot, asparagus and swiss chard / sunflower shoots (chesterfield heirlooms, pittsville, md) / heirloom carrot puree **44**

vegan marinated cauliflower steak / red onion, vidalia, squash and zucchini / herb quinoa / olive, caper, spinach and red onion dressing (V, GF) **28**

crabcakes (2) jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / steamed squash and zucchini / sherry pickled cucumber tomato salad / chili lime rice **48**

swordfish dry rub grilled / fire roasted red pepper romesco / grilled asparagus / herb basmati / red wine pickled onion (GF**) **42**

golden tilefish pan roasted / squash, zucchini, vidalia onion, baby spinach and winterbor kale (quindocqua farms, marion station, md) / citrus soy glaze crab fried rice / spiced hollandaise (GF) **44**

thresher blackened shark (captain Kerry, seaborn, ocmd) / vidalia onion, heirloom cherry tomato, collard greens (quindocqua farms, marion station, md) / cavatappi / herb and roasted garlic alfredo (GF**) **40**

lighter fare

signature burger **22**
“never ever” dry aged angus beef (roseda farms, monkton, md) / tomato / smoky cheddar (chesapeake bay farms, pocomoke, md) / bacon jam / signature sauce / brioche (crack of dawn bakery, berlin,md) / fries

crab cake sandwich **26**
jumbo lump crab (mary ellen crab, hoopersville, md) / creole remoulade / sesame brioche (crack of dawn bakery, berlin, md) / tomato / fries

fish sandwich **15**
country fried chesapeake bay blue catfish / lettuce / tomato / pickle / crawfish remoulade / kaiser / fries
***these catfish are invasive to our waters. please join us in helping to eradicate this delicious but destructive species*



executive chef

Jim Sambataro

inspired by and created
through the vision of
executive chef / travis wright

***Please note: menu prices listed are for cash payment
A 3.5% credit card convenience fee will be added for all
charged purchases. Thank you.*

***to ensure the integrity of our recipes and kitchen flow,
we politely limit substitutions or modifications to menu
items*

***consuming raw or undercooked meats may result in
food born illness.*

***please alert your server to any food allergies prior to ordering.*